

FRIDA AFTERNOON TEA

Revel in Regent Hong Kong's awe-inspiring views of Victoria Harbour and the Hong Kong skyline, while satisfying your palate with our homemade Classic Afternoon Tea, inspired by the Asian premiere of FRIDA by Hong Kong Ballet this Spring, and let's pay tribute to the magical life and journey of an iconic artist.

置身飽覽維多利亞港壯麗景致的大堂酒廊，細味啟發自香港芭蕾舞團今個春天亞洲首演《芙烈達》的精緻下午茶，回溯墨西哥先鋒畫家苦樂交織的絢爛傳奇。

888 for Two person (兩位) / 488 for One person (一位)

Amuse Bouche 餐前小點

Homemade Sweet Corn, Ricotta Empanadas 意式芝士粟米餡餅

Finger Sandwiches 手指三文治

Avocado Guacamole, Perseus Caviar N5 牛油果醬配魚子醬

Turkey Ham, Cream Cheese, Pineapple Chutney 火雞火腿配忌廉芝士及菠蘿醬

Cage Free Egg Tortilla, Bell Pepper, Black Truffle 雞蛋玉米餅配甜椒及黑松露

Sustainable Prawn, Chipotle Mayonnaise, Pickled Shallot 大蝦配辣椒蛋黃醬及醃漬乾蔥

Signature Desserts 精選糕點

Frida Garden 芙烈達的花園

Viva La Vida 生命萬歲

Me and My Parrots 我和我的鸚鵡

Classic Scones & Madeleines 經典鬆餅及瑪德蓮貝殼蛋糕

Freshly baked by our pastry team

Served with clotted cream and homemade hyuganatsu jam & raspberry hibiscus jam

糕點團隊新鮮烘焙配濃縮奶油及自家製日向夏柑橘果醬及覆盆子洛神花果醬

Your choice of tea or freshly brewed coffee

精選茗茶或咖啡

Additional Thirst Quenchers 加配

Cocktail: The Blue House - 128

Tequila, Creme de cacao, Cointreau, Butterfly Pea Syrup, Lime Juice, Soda Water

or

Mocktail: Frida's Orchard - 88

Orange Juice, Mango Juice, Osmanthus Syrup, Peach & Jasmine Soda

or

NV Robert Faivre,

Les Perles du Paradis Rosé Extra Brut - 498 (2 glasses)

Rajiv Chowdhury - Head Chef 主廚

Andy Yeung - Executive Pastry Chef 行政糕點總廚

All prices are in Hong Kong dollars and are subject to 10% service charge.

所有價格均以港幣計算，另收加一服務費。

Please advise our team of any particular dietary requirements.

如有任何特殊餐飲需要、食物過敏或食物不耐症，請通知我們的服務團隊。